

T ROOM

WINE

LAPOSTOLLE SAUVIGNON BLANC

LAPOSTOLLE CHARDONNAY

GLASS 7 BOTTLE 25

CHATEAU DE SANCERRE

GLASS 9 BOTTLE 39

CHANDON PINOT NOIR

GLASS 12 BOTTLE 45

CHAMPAGNE

RASPBERRY LEMONADE

CHAMPAGNE COCKTAIL

GLASS 10

MOET IMPERIAL BRUT CHAMPAGNE

SPLIT 18 BOTTLE 75

MOET IMPERIAL ROSE CHAMPAGNE

SPLIT 20 BOTTLE 80

VEUVE CLICQUOT CHAMPAGNE

BOTTLE ONLY 95

DOM PERIGNON CHAMPAGNE

BOTTLE ONLY 250

TEQUILA

CINDY'S MARGARITA

PATRON SILVER TEQUILA, FRESH LIME

JUICE, AGAVE NECTAR 12

CASA DRAGONES SIPPING TEQUILA

1.5 OUNCE GLASS 24

BEER

KIRIN LIGHT BOTTLE 5

SHINER BOCK BOTTLE 5

BEVERAGES

HOUSE ICED TEA 4

CHINA BLACK TEA WITH BLACKBERRY,

BOYSENBERRY AND BLUEBERRY

LEMONADE 4

ARNOLD PALMER 4

VOSS STILL OR SPARKLING

BOTTLE WATER 5

SODAS 3

COKE, DIET COKE, SPRITE

AMERICANO COFFEE 4

ESPRESSO 4

LATTE 5

CAPPUCCINO 5

BELLOCQ HOT TEA 6

THE EARL GREY

THE QUEENS GUARD

DRAGONWELL

ALI SHAN OOLONGS

WHITE DUKE

AFGHANI CHAI

SIAM BASIL LEMON

MAJORELLE MINT

TO START

"GLOP" ASIAGO / PARMESAN SPREAD

SERVED WITH EMPIRE BREAD

FOR TWO 5 FOR FOUR 8

ENTREE SALADS

SERVED WITH EMPIRE BREAD

T ROOM CLASSIC SALADS 13

CRANBERRY PECAN CHICKEN, CURRY CHICKEN, OR ALBACORE TUNA SALAD

SERVED ON MIXED GREENS WITH TOMATO, PARMESAN, HERB VINAIGRETTE

PECAN CRUSTED CHICKEN SALAD 15

MIXED GREENS, GRAPE TOMATOES, DRIED CRANBERRIES,

BOURSIN CHEESE, HERB VINAIGRETTE

THAI NOODLE CHICKEN SALAD 15

BUCKWHEAT SOBA NOODLES, CURLED PEPPERS, CRISP WANTONS,

RED CHILI VINAIGRETTE

ASIAN PEAR SALAD 13

MIXED GREENS, SPICED PECAN BAKED GOAT CHEESE, ASIAN PEAR,

TOMATO, CUCUMBER, SESAME GINGER VINAIGRETTE ADD CHICKEN 4

GREEN GODDESS SALAD 12

ROMAINE, HEARTS OF PALM, ARTICHOKE, TOMATO, PARMESAN

CHEESE, CROSTINI, GREEN GODDESS DRESSING ADD CHICKEN 4

SPINACH APPLE SALAD 12

BABY SPINACH, FUJI APPLE, KILLER PECANS, BLEU CHEESE,

RASPBERRY VINAIGRETTE ADD CHICKEN 4

GEORGE BROWN'S CAESAR 12

ROMAINE HEARTS, SHAVED PARMESAN, CROSTINI,

CAESAR DRESSING ADD CHICKEN 4

GARDEN SALAD 11

MIXED GREENS, AVOCADO, TOMATO, CUCUMBER,

PARMESAN, HERB VINAIGRETTE ADD CHICKEN 4

GREEK SALAD 12

MIXED GREENS, KALAMATA OLIVES, GRAPE TOMATOES,

FETA, HERB VINAIGRETTE ADD CHICKEN 4

BRIAN BOWL 11

CHOPPED SALAD OF MIXED GREENS, AVOCADO, TOMATO,

PARMESAN, HERB VINAIGRETTE ADD CHICKEN 4

HOUSE FARE

SIGNATURE SOUPS

ENTREE BOWL WITH EMPIRE BREAD 10 CUP 5

ROASTED TOMATO BASIL SOUP

CLASSIC TORTILLA SOUP

ADD CHICKEN TO ABOVE SOUPS 4

SIGNATURE QUICHES

SERVED WITH MIXED GREENS 10

ROASTED CHICKEN QUICHE

SEASONAL VEGETARIAN QUICHE

SANDWICHES

SERVED WITH GREENS AND CRISPS

SIGNATURE PANINI 12

FRESH MOZZARELLA, ROMA TOMATOES, AVOCADO

ARTICHOKE PANINI 12

MARINATED ARTICHOKE, BASIL PESTO, PROVOLONE CHEESE, TOMATO

FRENCH PANINI 12

BRIE, DRIED CRANBERRIES, CANDIED PECANS

ADD TURKEY OR HAM TO ABOVE PANINIS 3 GRILLED CHICKEN 4

SIGNATURE TUNA MELT 12

ALBACORE TUNA SALAD, CHEDDAR, AVOCADO ON SEEDUCTION BREAD

T ROOM CLASSIC SANDWICH 12

CRANBERRY PECAN CHICKEN, CURRY CHICKEN, OR ALBACORE

TUNA SALAD SERVED WARM ON EMPIRE BAGUETTE

T ROOM COMBINATIONS

SOUP, SALAD, QUICHE, OR SANDWICH

ANY TWO 14 ANY THREE 18

DESSERTS

BISCOTTI PLATE 6

LEMON PISTACHIO TART 7

FLOURLESS CHOCOLATE CAKE 7

INQUIRE ABOUT PRIVATE PARTIES, NIGHT TIME EVENTS AND CATERING BY CHEF GEORGE BROWN